

Special Issue on  
**Cheese Quality: New Insights in  
Traditional Products and Support for  
Innovative Technologies**

WILEY



# CALL FOR PAPERS

Milk industrialization into cheese holds massive importance to the economy of many countries and provides a diverse family of dairy products appreciated worldwide, whose consumption is expected to grow in the forthcoming years, especially in developing countries. Cheeses also represent a source of calcium and proteins and a convenient food, while high sodium and fat have been signaled as drawbacks. Cheese quality is a complex goal as it is related to the quality of the milk, the cheese making process, and the composition of the ecosystem, resultant from added cultures and adventitious microorganisms. Many of these parameters are well known and its influence on cheese quality has been depicted. However, advances are being made on many aspects, and new results are emerging. Methods to accurately describe the complex composition and ecosystem of the cheese make it possible to better understand the changes caused by new approaches in cheese making technology or the addition of probiotic or adjunct cultures in ripening and flavor bioformation. On the other hand, innovations in traditional cheese making, such as addition of bioactive compounds, new uses of membrane processing, and technologies to reduce or replace salt or fat, are still challenges for cheese quality.

The purpose of this special issue is to publish high-quality research papers as well as review articles addressing recent advances on the key parameters that intervene in cheese quality.

Potential topics include but are not limited to the following:

- ▶ Managing innovation in processing to obtain products of quality: innovative technologies and their impact on cheese quality
- ▶ Design of new cheese products
- ▶ Advances in cheese microstructure and texture
- ▶ Classical, molecular, and “omic” approaches to investigate cheese ecosystem and its impact on quality
- ▶ Sensory assessment
- ▶ Salt and fat reduction and/or sensory quality
- ▶ Flavor bioformation
- ▶ Novel starter cultures to produce added-value cheeses
- ▶ Improving nutritional and safety aspects of cheese by food-grade biotechnology
- ▶ Traceability and control of origin of artisan and traditional cheeses

Authors can submit their manuscripts through the Manuscript Tracking System at <http://mts.hindawi.com/submit/journals/jfq/cheese/>.

**Lead Guest Editor**

Erica Hynes, Universidad Nacional del Litoral, Santa Fe, Argentina  
*ehynes@unl.edu.ar*

**Guest Editors**

Stefania Barzaghi, Consiglio per la Ricerca in Agricoltura e l'Analisi dell'Economia Agraria (CREA), Rome, Italy  
*stefania.barzaghi@entecra.it*

Agnès Delacroix-Buchet, INRA, Jouy-en-Josas, France  
*agnes.delacroix-buchet@jouy.inra.fr*

Suresh K. Kanawjia, National Dairy Research Institute India, Karnal, India  
*skkanawjia@rediffmail.com*

Nidhi Bansal, University of Queensland, Brisbane, Australia  
*n.bansal@uq.edu.au*

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